

## Rustic Baguette and Rolls

Rustic Baguette Mix	5.000 Kg
Wet Yeast	0.100 Kg
Cold Water	3.500 Kg
<b>Total</b>	<b>8.600 Kg</b>



### Method

- Place all the dry ingredients into a mixing bowl, add water and mix for 3 mins on slow speed and then for 6 mins on fast speed.
- Place dough in a greased plastic bucket covered with plastic and rest for 45 mins.
- Tip dough onto floured table and scale 450 grams for Baguette and 100 grams for rolls. Mould into desired shape.
- Dry Prove for 35 mins.
- Dust with flour and cut as desired
- Bake with steam at 220°C for 25 mins for baguette and 20 mins for rolls.

## Cranberry Boule

Rustic Baguette Mix	5.000 Kg
Wet Yeast	0.100 Kg
Water	3.500 kg
Dried Cranberries	1.250 Kg
<b>Total</b>	<b>9.850 Kg</b>



### Method

- Place all dry ingredients into the mixing bowl, add water and mix for 3 mins on slow speed and then 6 mins on fast speed.
- Add cranberries while mixing on slow speed for 1 min.
- Place dough in a greased plastic bucket covered with plastic and rest for 45 mins.
- Tip dough onto a floured table and scale 450 grams.
- Shape round or as desired.
- Dry prove for 35 mins and dust with flour on top and cut as desired.
- Bake with steam at 220°C for 25 mins.

## Cheese and Tomato Muffin

Rustic Baguette Mix	5.000 Kg
Wet Yeast	0.100 Kg
Cold Water	3.500 Kg
Sundried Tomato	1.250 Kg
Grated Cheddar Cheese	1.250 Kg
<b>Total</b>	<b>11.100 Kg</b>



### Method

- Place all the dry ingredients into a mixing bowl, add water and mix for 3 mins on slow speed and then for 6 mins on fast speed.
- Add the cheese and tomato on slow speed for 1 min.
- Place dough in a greased plastic bucket covered with plastic and rest for 45 mins.
- Tip dough onto floured table and scale 80 grams.
- Place into jumbo muffin pans and put grated cheese and sliced tomato on top.
- Prove for 20 mins.
- Bake with steam at 220°C for 25 mins.

## Olive Bread Sticks

Rustic Baguette Mix	5.000 Kg
Wet Yeast	0.100 Kg
Cold Water	3.500 Kg
Olives	1.750 Kg
<b>Total</b>	<b>10.350 Kg</b>



### Method

- Place all the dry ingredients into a mixing bowl, add water and mix for 3 mins on slow speed and then for 6 mins on fast speed.
- Add olives on slow speed for 1 min.
- Place dough in a greased plastic bucket covered with plastic and rest for 45 mins.
- Tip dough onto floured table and roll out with a rolling pin, to 2cm thickness.
- Use pizza cutter to cut, Length 30 cm, Width 3cm, Weight 185 grams.
- Place onto baking trays, twist and flatten.
- Dry prove for 20 mins.
- Dust with flour after proving.
- Bake with steam at 220°C for 25 mins.

## Rosemary and Salt Fougasse

Rustic Baguette Mix	5.000 Kg
Wet Yeast	0.100 Kg
Cold Water	3.500 Kg
Fresh Rosemary (Chopped)	0.040 Kg
<b>Total</b>	<b>8.640 Kg</b>



### Method

- Place all the dry ingredients into a mixing bowl, add water and mix for 3 mins on slow speed and for 6 mins on fast speed.
- Add Rosemary on slow speed for 1 min.
- Place dough in a greased bucket covered with plastic and rest for 45 mins.
- Tip dough onto floured table and scale 300 grams.
- Roll out with a rolling pin to create a teardrop shape approximately 10 – 15 cm.
- Prove for 20 mins.
- Sprinkle coarse salt on top.
- Bake with steam at 220°C for 25 mins.

## Rustic Vienna Rolls

Rustic Baguette Mix	5.000 Kg
Wet Yeast	0.125 Kg
Water	3.000 Kg
<b>Total</b>	<b>8.125 Kg</b>



### Method

- Place all the dry ingredients into a mixing bowl, add water and mix for 3 min on slow speed and then 6 mins on fast speed.
- Place dough onto a floured table and scale 100 grams for each roll, shape and place onto baking trays.
- Prove for 35 mins.
- Dust with flour after proving and cut as desired.
- Bake with steam at 220°C for 20 mins.



## Rustic Boule

Rustic Baguette mix	5.000 Kg
Wet Yeast	0.100 Kg
Cold Water	3.500 Kg
<b>Total</b>	<b>8.600 Kg</b>

### Method

- Place all the ingredients into a mixing bowl, add water and mix for 3 mins on slow speed and then 6 mins on fast speed.
- Place in greased plastic bucket covered with plastic and rest for 45 mins.
- Tip dough onto floured table and scale 450 grams.
- Shape round, dust with flour and cut as desired.
- Dry prove for 35 mins.
- Bake with steam at 220°C for 25 mins.



## Oat Crescent

Rustic Baguette Mix	5.000 Kg
Wet Yeast	0.100 Kg
Cold Water	3.500 Kg
Jumbo Oats	0.200 Kg
<b>Total</b>	<b>8.800 Kg</b>

### Method

- Place all the dry ingredients into a mixing bowl, add water and mix for 3 mins on slow speed and then for 6 mins on fast speed.
- Add oats on slow speed for 1 min.
- Place dough in a greased plastic bucket covered with plastic and rest for 45 mins.
- Tip dough onto floured table and scale 450 grams.
- Shape dough like a horseshoe and sprinkle with oats.
- Prove for 35 mins.
- Bake with steam at 220°C for 25 mins.



## Sundried Tomato and Cheddar Focaccia

Rustic Baguette Mix	5.000 Kg
Wet Yeast	0.100 Kg
Cold Water	3.500 Kg
Sundried Tomato	1.250 Kg
Cheddar Cheese Grated	0.400 Kg
<b>Total</b>	<b>10.250 Kg</b>

### Method

- Place all the dry ingredients into a mixing bowl, add water and mix for 3 mins on slow speed and then for 6 mins on fast speed.
- Add sundried tomatoes on slow speed for 1 min.
- Place dough in a greased bucket covered with plastic and rest for 45 mins.
- Tip dough onto floured table and scale 450 grams.
- Round and flatten into sponge cake tins greased with Tinglide.
- Sprinkle grated cheddar cheese on top.
- Prove for 20 mins.
- Bake with steam at 220°C for 25 mins.



## Rosemary and Sweet Potato Rings

Rustic Baguette Mix	5.000 Kg
Wet Yeast	0.100 Kg
Water	3.500 Kg
Sweet Potato (Cubed, uncooked)	1.720 Kg
Fresh Rosemary	0.040 Kg
<b>Total</b>	<b>10.360 Kg</b>

### Method

- Place all dry ingredients in a mixing bowl, add water and mix for 3 mins on slow speed and then for 6 mins on fast speed.
- Add sweet potato and fresh rosemary on slow speed for 1 min.
- Place dough in a greased plastic bucket covered with plastic. Rest for 45 mins.
- Tip dough onto a floured table and scale 450 grams
- Roll like a French loaf, twist and shape into circle with a hole in the centre.
- Dry prove for 35 mins. Dust with flour.
- Bake with steam at 220°C for 25 mins.



# Rustic BAGUETTE MIX

